

ABSTRACT

A process for making soup, sauce, and gravy, and a soup, sauce, or gravy composition, utilizes a physically-modified starch. The soup, sauce, or gravy may be organic, has a homogeneous appearance, and is capable of being filled into containers.

5 The starch is heated and held during the process of manufacturing the soup, sauce, or gravy, which allows bulky ingredients, such as vegetables, legumes, bulgur wheat, barley, fruits, rice, and pasta, to be subsequently added to form a generally homogeneous blend that is maintained during further processing and during the shelf life of the product.